AGENDA
Faculty Senate Academic Affairs
April 1, 2008, 3:30 p.m.
K-State Student Union, Room 204

1. Call to Order

2. Approve March 18, 2008 minutes (from electronic agenda)

3. Course and Curriculum Changes
   A. Undergraduate Education
      1. Approve the following course and curriculum changes as approved by the College of Human Ecology on March 10, 2008:

         **COURSE CHANGES**
         *Department of Human Nutrition*
         Changes to:
         HN 450 Nutritional Assessment

         *Department of Hotel, Restaurant, Institution Management and Dietetics*
         Change prefix from HRIMD to HMD for the following course numbers:
         120
         130
         220
         221
         230
         275
         340
         341
         342
         361
         362
         420
         421
         422
         423
         424
         425
         441
         442
         443
         445
         463
         470
         475 Internship in the *Hotel and Restaurant Hospitality Management Industry*
         480
         482
         495
         499 Problems in *Hotel, Restaurant, Institution Hospitality Management and Dietetics*
         510
         515
         530
         521
         560
         561
         570
Add:
HRIMD 426 Financial Management in Dietetics

CURRICULUM CHANGES

Department of Hotel, Restaurant, Institution Management and Dietetics

Changes to the B.S. in Dietetics (Coordinated Program and Didactic Program):
- Remove HN 630 and HRIMD 422 from Professional Studies. Add HN 631, HN 632, and HRIMD 426. Total hours for graduation will not change. See pages 4-7 of white sheets for more detail.

Name change to Department
From: Department of Hotel, Restaurant, Institution Management and Dietetics (HRIMD)
To: Department of Hospitality Management and Dietetics (HMD)
See rationale on page 8 of white sheets.

2. Approve the following course and curriculum changes as approved by the College of Agriculture on March 13, 2008:

COURSE CHANGES

Department of Agricultural Communication and Journalism
Changes to:
AGCOM 110 Introduction to Agricultural Communications (± 2)

Add:
AGCOM 435 Documentary Production
AGCOM 590 New Media Technology

Department of Agricultural Education
Add:
AGED 500 Methods of Teaching Agriculture in the Secondary and Middle Schools
AGED 520 Block II Lab: Content Area Methods and Field Experience

Changes to course prefixes:
EDSEC/GENAG AGED 260 Ag Construction
EDSEC/GENAG AGED 262 Ag Structures
EDSEC/GENAG AGED 264 Ag Power
EDSEC 300 AGED Introduction to Agricultural Education
EDSEC 400 AGED Leadership & Professional Development in Agricultural Education
EDSEC 503 AGED Teaching Adult Classes in Agriculture
EDSEC 505 AGED Field Experience in Agricultural Education

Rationale: Agricultural Education is administratively moving from the Department of Secondary Education in the College of Education to the Department of Communications in the College of Agriculture. The above courses are all part of the current agricultural education programs at the undergraduate or graduate level. No new courses are being created and this change is simply a prefix change to reflect the new administrative structure. The College of Education and College of Agriculture support this change.

Department of Animal Sciences and Industry

Proposed Pre-Requisite Requirements:

<table>
<thead>
<tr>
<th>Course</th>
<th>Current Requirements</th>
<th>Proposed Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASI 315</td>
<td>Pr.:ASI 102 and ASI 105 or Instructor consent</td>
<td>Pr.:ASI 103 Rec. Pr.:ASI 102 or Instructor consent</td>
</tr>
<tr>
<td>ASI 350</td>
<td>Pr.:BIOL 198</td>
<td>Rec. Pr.:BIOL 198 or a course in Chemistry</td>
</tr>
<tr>
<td>ASI 385</td>
<td>Pr.:ASI 102</td>
<td>Rec. Pr.:ASI 102</td>
</tr>
<tr>
<td>ASI 396</td>
<td>Pr.:ASI 102 and ASI 106</td>
<td>Rec. Pr.:ASI 102 and ASI 106</td>
</tr>
<tr>
<td>ASI 445</td>
<td>Pr.:ASI 345</td>
<td>Rec. Pr.:ASI 345</td>
</tr>
<tr>
<td>ASI 490</td>
<td>Pr.:Junior Standing</td>
<td>Rec. Pr.:Junior Standing</td>
</tr>
</tbody>
</table>
ASI 535 Pr.:Senior Standing                Rec. Pr.:Senior Standing
FDSCI 725 Pr.:FDSCI 501                  Rec. Pr.:FDSCI 501

RATIONALE: For these courses the listed prerequisites are only recommended by the assigned faculty teaching the courses. Although faculty prefer incoming students have these courses they will allow students to enroll without them.

Changes to:
ASI 510 Animal Breeding Principles

Department of Entomology
Add: ENTOM 583 Survey of Horticultural Ornamental and Food Crop Pests

Department of Horticulture, Forestry and Recreation Resources
Changes to:
HORT 583 Survey of Horticultural Ornamental and Food Crop Pests (cross list with Entomology)

Department of Plant Pathology
Changes to:
PLPTh 583 Survey of Horticultural Ornamental and Food Crop Pests (cross list with Entomology)

CURRICULUM CHANGES
(Attachment 1)
Department of Agricultural Communications and Journalism
Changes to the Agriculture and Environmental Options:
Remove GENAG 101 from General Requirements. Change AGCOM 110 credit hours from 1 to 2 under Agriculture/NR requirements. See rationale on page 11 of white sheets.

Department of Agricultural Education
Change Agricultural Education curricula to reflect course prefix changes. See page 14 of white sheets.

Department of Animal Sciences and Industry
Add:
Undergraduate Meat Science Certificate (Attachment 1)

Department of Grain Science and Industry
Add two options to the existing Bachelor of Science degree in Feed Science and Management. Total hours for graduation will change from 126 to 124:
1. Feed Production Option
2. Biofuels Production Option

See pages 20-24 of white sheets for curriculum outlines.

Rationale: There is a great need for educated management and leaders in the biofuels industry. No other university offers an option for this management training. The Feed Science and Management degree already prepares students for careers in the feed, pet food and related grain processing industries, but does not offer a separate option in the biofuels. With the addition of certain current classes as a requirement, the Feed Science and Management degree program can offer a separate option in Biofuels Production. Thus, the Feed Science and Management degree is being revised from no options to offering 2 options, Feed Production and Biofuels Production. In addition, the sequencing of certain courses has been modified. Deletions of courses in Algebra, Trig and Computer Science were dropped in the Fall of 2008.

IMPACT: No departments outside of Grain Science will be affected as there are no core or required class additions or drops with this change. The new Feed Production curriculum guide rearranges the course sequence and incorporates previous changes.
Department of Horticulture, Forestry and Recreation Resources

Changes to the Horticulture Major, Landscape Design Specialization:
1. Remove BIOCH 265 from Quantitative Sciences. Add 3 hours of Surveying electives.

Rationale: An error was made in preparing materials for College of Agriculture Course and Curriculum Committee’s consideration Fall, 2007. Inadvertently BIOCH 265 was added as a requirement and Surveying elective was dropped. These changes applied to most of the other options in horticulture but never should have been included for the Landscape Design Specialization. We are simply correcting this error.

Department of Plant Pathology
Add: Applied Genomics and Biotechnology Minor

K-State’s minor in Applied Genomics and Biotechnology was developed to enhance the career options for students in animal and plant sciences. Upon completion of the minor, students will be more competitive to enter the workforce in the genomics and biotechnology area as well as be more prepared to continue on in a graduate research program.

Graduates of the program will have a broad knowledge of the application of biotechnology (e.g. techniques, ethics, potential risk, and intellectual property rights), genomics, and bioinformatics to plant and animal improvement. Students will exposed to techniques such as molecular cloning, PCR, genetic and disease diagnostics, as well as, bioinformatics analyses of genomic data, including sequence alignment, retrieval of data from public databases, DNA marker diversity and inheritance studies, genome mapping, and gene expression.

The minor requires a total of 17-21 semester hours. To pursue the Applied Genomics and Biotechnology minor the student must file a letter of intent with the program coordinator prior to taking the last 3 courses. The undergraduate research project or internship must be pre-approved by the minor coordinator and students must enroll in PLPTH 614, PLPTH 599 or equivalent to present a final report.

17-21 hrs required:
BIOCH 521 General Biochemistry 3
ASI 500 Genetics 3
or
BIOL 450 Modern Genetics 4
PLPTH 610/AGRON610 Biotechnology 3
PLPTH 611 Agricultural Biotechnology Laboratory 2
or
BIOL 676 Molecular Genetics Lab 3
PLPTH 612 Genomics Applications 3
PLPTH 613 Bioinformatics Applications 2
PLPTH 599 Undergraduate research in Plant Pathology or equivalent 1-3
or
PLPTH 614 Internship or equivalent 1-3

RATIONALE: The Applied Genomics and Biotechnology minor will enhance student employment options by providing current technical knowledge and laboratory experience for specific techniques used in agriculture biotechnology.

IMPACT: Departments of Agronomy, Animal Science, Biology, Biochemistry, CIS, Entomology, Human Nutrition, Horticulture, and Grain Science have agreed.

EFFECTIVE DATE: Fall 2008
4. Graduation list changes
   A. Approve the following addition to the May 2007 graduation list:
      Christopher Brown Seymore, Bachelor of Science, College of Arts & Sciences

5. Committee Reports
   A. University Library Committee – Mohan Ramaswamy
   B. Committee on Academic Policy and Procedures (CAPP) – Doris Carroll
   C. General Education Task Force – Melody LeHew

6. Old Business
   A. Faculty Senate elections update –
      Final ballots were sent out by each unit. Final results are due in the Faculty Senate office by April 7th.
   B. Course and Curriculum Policy Proposal update
   C. Plagiarism definition update
   D. Substitute for March 31 Exec meeting and April 1 Academic Affairs meeting

7. New Business

8. For the good of the University

9. Adjourn
RATIONALE: The second largest industry in Kansas is the Meat Processing Industry, and Kansas ranks second in the nation in meat processing. Our Meat Science group receives job announcements and contacts nearly every week for graduates with a specialization in Meat Science. Because we do not have a ‘major’ or ‘option’ in Meat Science, and because some students in Agricultural Economics also have an interest in the Meat Processing Industry, we currently do not have a good method for identifying and advising students who have an interest in the Meat Processing Industry. A ‘Meat Science Certificate’ program should allow us to better identify, advise, and prepare students for the numerous and various kinds of jobs in the Meat Processing Industry. Our Meat Science Advisory Group strongly supports a ‘certificate program.’

Requirements: 20 hours from the following:

**Required courses:**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASI 350 Meat Science (ASI 340 if off campus student)</td>
<td>2 or 3</td>
</tr>
<tr>
<td>FDSCI 690 Principles of HACCP</td>
<td>2</td>
</tr>
</tbody>
</table>

**Select 8 to 15 hours from the following:**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASI 361 Meat Animal Processing</td>
<td>2</td>
</tr>
<tr>
<td>ASI 370 Principles of Meat Evaluation</td>
<td>2</td>
</tr>
<tr>
<td>ASI 315 Livestock and Meat Evaluation</td>
<td>3</td>
</tr>
<tr>
<td>ASI 495 Advanced Meat Judging</td>
<td>2</td>
</tr>
<tr>
<td>ASI 610 Processed Meat Operations</td>
<td>2</td>
</tr>
<tr>
<td>ASI 661 Meat Study Tour</td>
<td>1</td>
</tr>
<tr>
<td>ASI 671 Meat Selection and Utilization (on or off campus student)</td>
<td>2</td>
</tr>
<tr>
<td>ASI 777 Meat Technology (ASI 776 if off campus student)</td>
<td>3</td>
</tr>
<tr>
<td>FDSCI 307 Applied Microbiology for Meat and Poultry Processors</td>
<td>3</td>
</tr>
</tbody>
</table>

**Select 0 to 7 hours from the following:**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASI 310 Poultry and Poultry Products Evaluation</td>
<td>2</td>
</tr>
<tr>
<td>ASI 303 History and Attitudes of Animal Use</td>
<td>3</td>
</tr>
<tr>
<td>ASI 318 Fundamentals of Nutrition</td>
<td>3</td>
</tr>
</tbody>
</table>

or

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
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</thead>
<tbody>
<tr>
<td>HN 132 Basic Nutrition</td>
<td>3</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASI 661 Problems in Meat Science</td>
<td>2-3</td>
</tr>
<tr>
<td>ASI 599 Internship</td>
<td>1-3</td>
</tr>
<tr>
<td>ASI 640 Poultry Products Technology</td>
<td>3</td>
</tr>
<tr>
<td>FDSCI 302 Introduction to Food Science</td>
<td>3</td>
</tr>
<tr>
<td>FDSCI 305 Fundamentals of Food Processing</td>
<td>3</td>
</tr>
<tr>
<td>FDSCI 607 Food Microbiology</td>
<td>4</td>
</tr>
<tr>
<td>FDSCI 695 Quality Assurance of Food Products</td>
<td>3</td>
</tr>
<tr>
<td>FDSCI 740 Research &amp; Development of Food Products</td>
<td>4</td>
</tr>
</tbody>
</table>
Certificate Program Graduates will have demonstrated:

1. The ability to apply critical thinking and problem-solving skills to the meat industry.

2. The application of scientific principles to the fresh and further processed meat industries.

3. The ability to learn and develop skills (technical, practical, qualitative and quantitative) to deal with potential changes in meat science and related industries.
Undergraduate Meat Science Certificate – Department of Animal Sciences and Industry
Assessment of Student Learning Plan
Kansas State University

College, Department, and Date
College: Agriculture
Department: Animal Sciences and Industry
Date: January 24, 2008

Contact Person(s) for the Assessment Plans
Michael E. Dikeman, Meat Science Section Coordinator
David Nichols, Teaching Coordinator for Animal Science and Industry
Mishelle Hay, Academic Administrative Assistant

Degree Program

Undergraduate Certificate in Meat Science

Assessment of Student Learning Three-Year Plan

Student Learning Outcome(s): Students will demonstrate:
Ability to apply critical thinking and problem-solving skills to the meat industry.
Application of scientific principles to the fresh and further processed meat industries.
Ability to learn and develop skills (technical, practical, qualitative and quantitative) to deal with potential changes in meat science and related industries.

Special rationale for selecting these learning outcomes (optional): None

Relationships to K-State Student Learning Outcomes (insert the program SLOs and check all that apply):

<table>
<thead>
<tr>
<th>Program SLOs</th>
<th>University-wide SLOs -- Undergraduate Programs</th>
<th>Program SLO is conceptually different from university SLOs</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>B</td>
<td>X</td>
<td>X</td>
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<tr>
<td>C</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>SLO</td>
<td>MEASURES</td>
<td>WHO IS ASSESSED?</td>
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</tr>
<tr>
<td><strong>Critical thinking and problem-solving skills to the meat industry</strong></td>
<td>Selected questions from a range of 1 to 4 exams in ASI 350 &amp; FDSCI 690</td>
<td>Certificate students in ASI 350, FDSCI 690</td>
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</tr>
<tr>
<td></td>
<td>Sr Exit Interviews</td>
<td>Students graduating in ASI &amp; FDSCI</td>
</tr>
<tr>
<td></td>
<td>Alumni and/or company surveys</td>
<td>3 to 5 yr grads and recently hired students</td>
</tr>
<tr>
<td><strong>Application of scientific principles to the fresh and further processed meat industries</strong></td>
<td>Selected questions from a range of 1 to 4 exams in ASI 350 &amp; FDSCI 690</td>
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<td><strong>Ability to learn and develop skills (technical, practical, qualitative and quantitative) to deal with potential changes in meat science and related industries</strong></td>
<td>Selected questions from a range of 1 to 4 exams in ASI 350 &amp; FDSCI 690</td>
<td>Certificate students in ASI 350, FDSCI 690</td>
</tr>
</tbody>
</table>
When will these outcomes be assessed? When and in what format will the results of the assessment be discussed?

<table>
<thead>
<tr>
<th>SLO</th>
<th>TIMETABLE FOR ASSESSMENT OF SLO</th>
<th>CREATION OF BASELINE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Critical thinking and problem-solving skills to the meat industry</strong></td>
<td>2008: ASI 350 and FDSCI 690; 2009: ASI 350 and FDSCI 690; 2010: ASI 350 and FDSCI 690</td>
<td>Baseline created after spring 2008</td>
</tr>
<tr>
<td><strong>Application of scientific principles to the fresh and further processed meat industries</strong></td>
<td>2008: ASI 350 and FDSCI 690; 2009: ASI 350 and FDSCI 690; 2010: ASI 350 and FDSCI 690</td>
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<td>Baseline created after spring 2008</td>
</tr>
<tr>
<td></td>
<td>2008: 5 year alumni and/or company surveys; 2009: 5 year alumni and/or company surveys</td>
<td>Baseline created after spring 2009</td>
</tr>
</tbody>
</table>

What is the unit’s process for using assessment results to improve student learning?

The Meat Science Faculty will review the results of the assessment. Adjustments to courses and curriculum will be developed and presented to the entire faculty and college once baseline data are developed. Changes in course offerings, content, and curriculum will be used for student performance improvement.